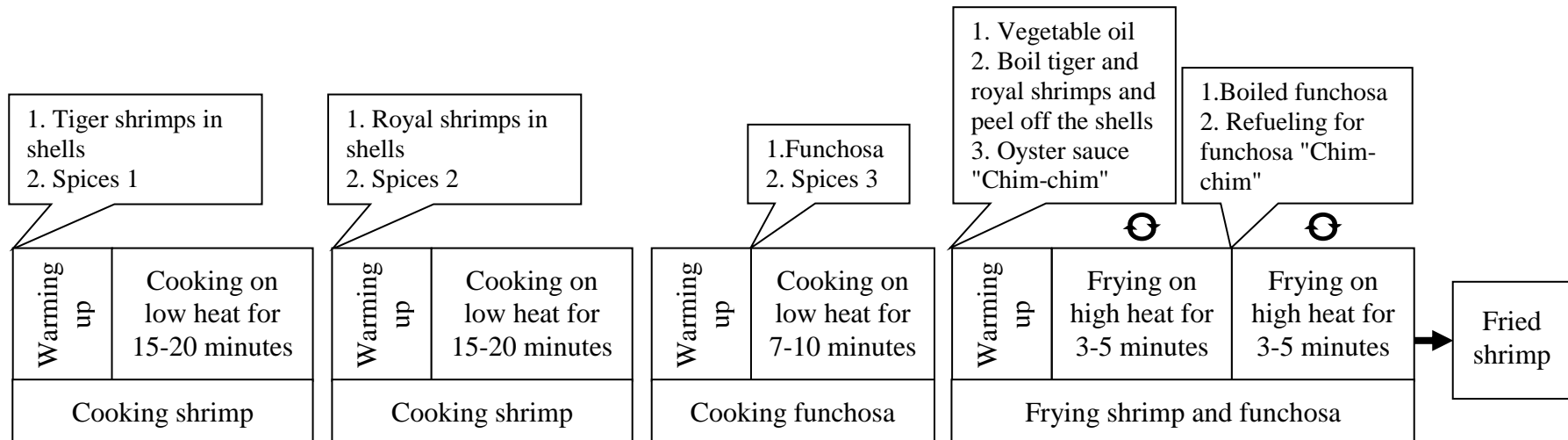


Fried shrimp with funchosa "Extra" (khurs.ru - 2023)



⊕ - mix

1. Funchosa "Chim-chim" – 400 g
2. Shrimp "Tiger" in shells – 0.5 kg
3. Shrimp "Royal" in shells – 0.5 kg
4. Oyster sauce "Chim-chim" – 1 pack.
5. Refueling for funchosa "Chim-chim" – 1 pack.
6. Seasoning for seafood – 0,5+0,75+0 tablespoons
7. Dried chopped coriander greens – 1+0+0 tablespoons
8. Dried ground garlic – 0,4+0,4+0,3 teaspoons
9. Anise seeds – 0+0,4+0 teaspoons
10. Ground pepper mixture – 0.3+0.3 teaspoons
11. Zira (cumin) – 0+0,5+0 teaspoons
12. Vegetable oil – 30-40 g
13. Salt - 1,2+1,2+0,4 tablespoons
14. Water – 3,0+3,0+3,0 l



Fried shrimp with funchosa "Extra"



1. Defrost shrimp "Tiger"



2. We make up the proportions of spices for cooking shrimp "Tiger"



3. Defrost shrimp "Royal"



4. Make up the proportions of spices for cooking shrimp "Royal"



5. We take the funchosa "Chim-chim"



6. We put the funchosa on a plate



7. We make up the proportions of spices for cooking funchosa



8. We take the oyster sauce and the correction for the funchosa



9. Take vegetable oil



10. Put a pot of water on the fire



11. Put the shrimp "Tiger" prawns in the pan



12. Put the spices in a saucepan, cook over low heat

Fried shrimp with funchosa "Extra"



13. Cook the shrimp "Royal" prawns until ready



14. Clean the shrimp "Royal" prawns from the shells



15. Put a saucepan of water on the fire



16. Put the shrimp "Royal" in a saucepan



17. Put the spices in a saucepan, cook over low heat



18. We cook the shrimp "Royal" prawns until they are ready



19. We clean the shrimp "Royal" prawns from the shells



20. We put a saucepan of water on the fire



21. Put the funchosa in a saucepan



22. Put the spices in a saucepan



23. Cook the funchosa on low heat



24. Put the funchosa on a plate

Fried shrimp with funchosa "Extra"



25. Put the wok on the fire



26. Pour oil into the wok



27. Put the "Royal" shrimps in the wok



28. Put the "Tiger" shrimps in the wok



29. Put the oyster sauce "Chim-chim" in the wok



30. Mix the contents of the wok and fry over high heat



31. Put the boiled funchosa in the wok



32. We put the dressing for the funchosa in the wok



33. Mix the contents of the wok and fry over high heat



34. We serve it on the table